

# Pandemiczne Black IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **42.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **82 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **82C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.5 kg (10.2%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Strzegom Wiedeński	0.3 kg (6.1%)	79 %	10
Grain	Special B Castle	0.2 kg (4.1%)	70 %	350
Grain	Chocolate Malt (UK)	0.1 kg (2%)	73 %	1175
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1001
Grain	Carafa III	0.3 kg (6.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	10 %
Boil	Magnum	20 g	40 min	10.5 %